

64557. OMPHALEA OLEIFERA Hemsl.
Euphorbiaceae.

From Moyuta, Guatemala. Seeds presented by Francisco Morcucci. Received July 27, 1925.

This Central American tree, known in Guatemala as palo de queso and hoja de queso, is called tambor in Salvador, according to Standley (Pharmaceutical Journal, vol. 110, p. 489). The main value of the tree lies in the fruit and seeds. From the latter is obtained an oil with the same properties as castor oil, but with an agreeable flavor. This oil is also used for making soap, for illumination, and in cooking. The immature fruits when boiled are said to have an excellent flavor, and the ripe seeds are eaten as a delicacy.

64558. VIOLA GUATEMALENSIS (Hemsl.) Warburg. Myristicaceae.

From San Antonio Sachitepequez, Guatemala. Seeds presented by Jorge G. Salas, director general de agricultura, City of Guatemala. Received July 27, 1925.

A Central American tree which, according to O. Warburg (Monographie der Myristicaceen, p. 220), bears fruits which yield a valuable oil. The natives of Guatemala collect the oil for making soap and candles.

64559. PSIDIUM GUAJAVA L. Myrtaceae. Guava.

From Victoria, Cameroon, West Africa. Seeds presented by F. J. Evans. Received July 27, 1925.

An exceptionally good white variety. (Evans.)

64560 to 64565.

From Kenitra, Morocco. Seeds presented by Gaston Durand, inspecteur d'agriculture. Received July 27, 1925.

64560. ANCHUSA UNDULATA L. Boraginaceae.

A hardy perennial, about 2 feet high, with panicle clusters of purple flowers. It is native to Spain and thrives best in sunny locations.

64561. LAVATERA sp. Malvaceae.

A number of lavateras have very showy flowers, sometimes 2 to 4 inches across, and variously colored. They are either herbaceous or shrubby and mostly native to the Mediterranean countries.

64562. MALCOMIA LITTOREA Ait. Brassicaceae.

An annual branching plant, a foot or less in height, with large showy pink-purple flowers in loose racemes. It is native to the western Mediterranean countries.

64563. MALOPE sp. Malvaceae.

These are showy annuals belonging to the mallow family, all native to the Mediterranean region. In height they range from 1 to 3 feet, and the flowers are violet, pink, or white.

64564. TRIFOLIUM sp. Fabaceae. Clover.**64565. IRIS TINGITANA** Boiss. and Reut. Iridaceae.

An iris originally discovered in the vicinity of Tangiers, Morocco, whence it was introduced into cultivation several

64560 to 64565—Continued.

years ago. The stout stems, about 2 feet high, are one or two-headed, and the flowers are borne in clusters of two or three. The standards are bright lilac, about 3 inches long, and the falls are flushed with yellow in the center. Introduced by iris breeders.

64566. BAUHINIA ESCULENTA Burchell. Caesalpinhiaceae.

From Kirstenbosch, Cape Province, Union of South Africa. Seeds presented by R. H. Compton, director, National Botanic Garden. Received July 27, 1925.

The "Tamani berry" or "Gemsbok bean," native to South Africa, is described in the Journal of the Department of Agriculture of the Union of South Africa (vol. 8, p. 613) as a leguminous plant whose seeds form the staple diet of the Kalahari bushmen; animals are also very fond of the seeds, which are excellent for fattening. The seed kernels are rich in protein and oil, the latter resembling cottonseed oil.

64567. SACCHARUM OFFICINARUM L. Poaceae. Sugar cane.

From Santiago de las Vegas, Cuba. Cuttings presented by Gonzalo M. Fortin, director, Estación Experimental Agronómica, through E. W. Brandes, Bureau of Plant Industry. Received August 7, 1925.

A locally grown strain.

64568 to 64586.

From China. Seeds collected by F. A. McClure, agricultural explorer, Bureau of Plant Industry. Received July 28, 1925. Notes by Mr. McClure.

64568. MYRICA RUBRA Sieb. and Zucc. Myricaceae.

No. 168. Shuisait's'uen, Lohkongtung, May 23, 1925. *Yeung mui*. This is a very handsome tree, averaging 5 or 6 meters in height, with dark-green glossy foliage which sets off to fine advantage the bright-red to pink fruits. The fruits are globular in shape and quite acid in flavor. Owing to their fragility and peculiar structure they do not ship well, but small leafy branches distributed among them as they are placed in the baskets are said to protect them somewhat. The fresh fruits are too soft to appeal to the Chinese palate, and they are used for the most part in much the same manner as the *Tsing mui* (*Prunus mume*), that is, salted and dried.

64569 to 64582. PRUNUS MUME Sieb. and Zucc. Amygdalaceae. Japanese apricot.

Tsing mui. The fruits of this group are so sour that they are rarely eaten fresh. The most common method of treatment is to place them in large wooden vats having a capacity of nearly 400 cubic feet, with salt at the rate of 1.3 pounds of salt to 10 pounds of fruit. By means of mats and stones the fruits are weighted down and kept in this condition for 10 days or so. They are then spread out on bamboo trays and dried in the sun. When dry they are white with an incrustation of salt. They may be kept indefinitely in this condition so long as they are kept dry. They are used by confectioners to make a great variety of confections, most of which have as their chief flavoring principles licorice and saccharine.